

## Banquet Menu

### Mexican Lunch Buffet

Mexican Lunch Buffet served in the main dining room Monday– Friday from 11-3 pm for only \$12.95 per person. Minimum 20 persons. Drinks, Tax and tip not included.

### Make your own Self-Serve Buffet \*\*

This option is for groups of 30– 80. Iced Tea & Coffee service, Tax and 17% tip are included. 30 Person minimum required.

\$21.95 Lunch 2 entrees only (add \$2.00 for each additional entrée)  
or \$25.95 Dinner 3 entrees and linen service included

(NOT AVAILABLE ON FRIDAYS 7PM-10PM AND SUNDAYS 9-4PM.)

### Plated Banquets\*\*

- Choose up to 2 entrée choices\*
- private dining room  
(up to 52 persons) or
- semi-private dining room  
(up to 85 persons)
- linen service,
- chips and salsa appetizer
- salad w/2 choices of dressing
- bread or tortillas
- iced tea and coffee

### Plated Banquet Package\*\*

- Upgrades to plated banquet
- Premium Spring Mix Salad
- Soda Service included
- Flan dessert included

\*\*Room fee of \$25 is not included and will be added to your final bill.

\*An additional fee of \$2 will apply for each additional menu choice per person.

# Menu Choices...

# for Plated Banquets/ Package

<b>Enchiladas de Queso</b> , arroz y frijole Cheese Enchiladas, rice and beans		\$17.25/ <b>19.75</b>
<b>Pollo en Salsa Ranchera</b> , arroz y legumbres) Chicken in ranchero sauce, rice & vegetables)		\$18.25/ <b>20.75</b>
<b>Pollo en Crema de Hongos</b> , arroz y legumbres) Chicken in white mushroom & wine sauce, rice & beans		\$18.25/ <b>20.75</b>
<b>Pierna de Pollo en Mole</b> arroz y frijoles Whole leg of Chicken with traditional mole, marinated onion garnish		\$18.25/ <b>20.75</b>
<b>Chile Verde</b> (carne de puerco en salsa verde) arroz y frijoles Pork stew in mild green sauce, rice & beans	lunch	\$18.50/ <b>21.00</b> \$13.25/15.75
<b>Chile Colorado</b> (carne de res en salsa roja) arroz y frijoles Beef stew in red chile sauce, rice & beans	lunch	\$19.50/ <b>22.00</b> \$14.25/15.75
<b>Steak Picado</b> de res, arroz y frijoles Chopped beef stew with onions & bellpeppers, rice & beans		\$19.50/ <b>22.00</b>
<b>Fajitas</b> de pollo Strips of chicken grilled with onions, bell pepper and tomato		\$20.50/ <b>22.75</b>
<b>Fajitas de Camaron</b> , arroz y legumbres Tender shrimp sautéed with onions, green bell peppers and a pinch of mild chili pepper.		\$20.50/ <b>22.75</b>
<b>Pechuga</b> de pollo en <b>Salsa de Cilantro</b> 6 oz grilled chicken breast ,topped with spicy cilantro sauce over rice served with vegetables		\$20.50/ <b>22.75</b>
<b>Carne Asada</b> de res, arroz y frijoles Grilled Top Sirloin, rice & beans	lunch	\$20.95/ <b>23.45</b> \$15.25/17.75
<b>Filete de Halibut a la Plancha</b> , papas y legumbres Grilled Fillet of Halibut, potatoes & vegetables	lunch	\$26.95/ <b>29.45</b> \$22.95/25.45
<b>Filete de Salmon con almendras</b> , papas y legumbres Salmon filet, potatoes & vegetables	lunch	\$25.75/ <b>28.25</b> \$21.50/24.00

Current sales tax and 20% tip will be added to your bill.

## Self-Serve Make your Own Buffet Selection

Your choice of (2) for lunch (3) for dinner:

Chile Verde,  
Chile Colorado,  
Chicken Fajitas  
Camarones Rancheros,  
Steak Picado or  
Cheese Enchiladas.

Your choice of (2)

Rice and Beans or  
Sauteed Vegetables and Garlic Potatoes

LUNCH INCLUDES: Salad, bread and tortillas

DINNER also INCLUDES: Linen service, and dessert

NOT AVAILABLE FRIDAYS AFTER 5PM OR SUNDAYS 9-4PM.